



user manual

Built in oven

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## Contents

Safety information	2	What to do if...	16
Product description	3	Technical data	17
Before first use	5	Installation	17
Operation	6	Technical Assistance and Spare Parts	
Helpful hints and tips	9		
Care and cleaning	13		



Subject to change without notice



## Safety information

- Warning!** Always keep these user instructions with the appliance. Should the appliance be passed on to third persons or sold, or if you leave this appliance behind when you move house, it is very important that the new user has access to these user instructions and the accompanying information.  
These warnings are provided for the safety of the users and those living with them. So read them carefully before connecting and/or using the appliance.

### Installation

- The installation must be performed by a qualified person in accordance with the rules and regulations in force. The individual operations for installing the appliance are described under the instructions for the installer.
- Have the appliance installed and connected by a qualified person with specialist knowledge, who will carry it out in accordance with the directives.
- If any modifications to the power supply are required because of the installation, these should also be carried out by a qualified electrician.

### Operation

- This oven is designed for cooking food-stuffs; never use it for other purposes.
- Always cook with the oven door closed, even when grilling.
- When opening the oven door during or at the end of cooking be careful of the**

**stream of hot air, which comes out of the oven.**

- Be very careful while using the appliance. The extreme heat of the heating elements makes the shelves and other parts very hot.
- If you should for whatever reason use aluminium foil to cook food in the oven, never allow it to come into direct contact with the floor of the oven.
- When cleaning the oven, proceed with care: never spray anything onto the grease filter (if fitted), the heating elements and the thermostat sensor.
- If is dangerous to make modifications of any kind to this appliance or to its specifications.
- During the baking, roasting and grilling process, the oven window and the other parts of the appliance get hot, so children should be kept away from the appliance. Take care, if connecting electrical appliances to sockets near the oven, that cables do not come into contact with hot rings or get caught in the oven door.
- Always use oven gloves to take hot oven-proof dishes or pots out of the oven.
- Regular cleaning prevents the surface material from deteriorating.
- Before cleaning the oven, either turn the power off or pull the mains plug out.
- Make sure that the oven is in the "OFF" position, when the oven is no longer being used.

- This oven was made as a single appliance or as a combination appliance with electrical hotplate, depending on the model, for single-phase connection to 230 V.
- The appliance must not be cleaned with a superheated steam cleaner or a steam jet cleaner.
- Do not use abrasive cleaners or sharp metal scrapers. These can scratch the glass in the oven door, which may result in the shattering of the glass.

### People Safety

- This appliance is intended for use by adults. It is dangerous to allow children to use it or play with it.
- Children should be kept away while the oven is working. Also, after you have switched the oven off, it remains hot for a long time.

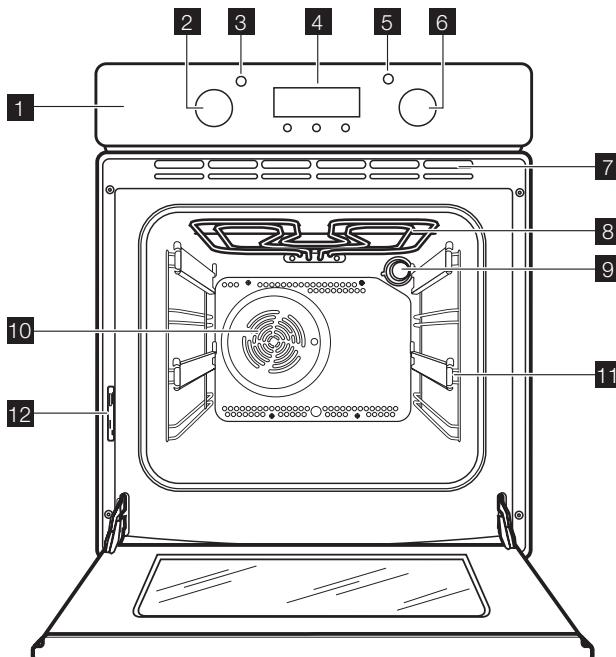
- This appliance is not intended for use by children or other persons whose physical, sensory or mental capabilities or lack of experience and knowledge prevents them from using the appliance safely without supervision or instruction by a responsible person to ensure that they can use the appliance safely.

### Customer Service

- Have checks and/or repairs carried out by the manufacturer's service department or by a service department authorised by the manufacturer and use only original spare parts.
- Do not attempt to repair the appliance yourself in the event of malfunctions or damage. Repairs carried out by untrained persons may cause damage or injury.

## Product description

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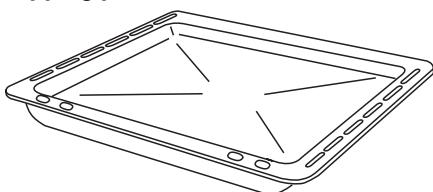


1. Control panel
2. Oven thermostat control knob
3. Oven thermostat control light
4. Electronic programmer
5. Operating control light
6. Oven function control knob
7. Air vents for the cooling fan
8. Grill
9. Oven lamp
10. Oven fan

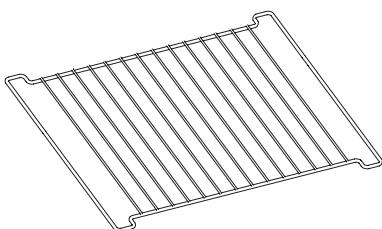
11. Telescopic shelf runner
12. Rating plate

## Accessories

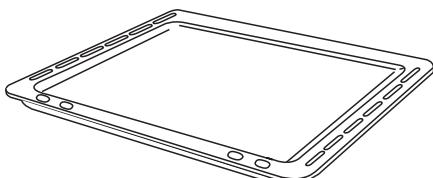
### Dripping pan



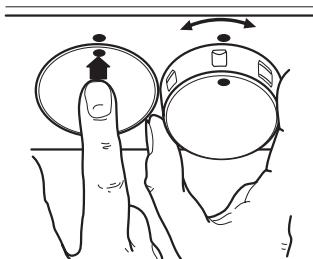
### Oven shelf



### Baking tray



### Push-pull control knobs

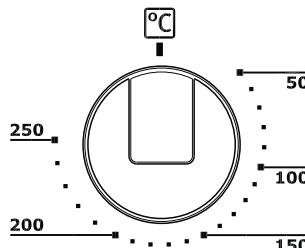
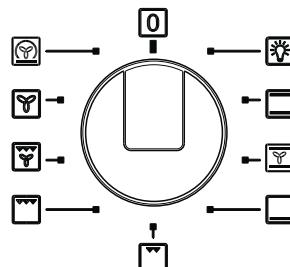


The oven is provided with push-pull control knobs. You can sink the push-pull control knobs inside the control panel when the oven is off.

Turn the push-pull control knobs clockwise to set the temperature and the oven function.

## Oven Function and Thermostat control knobs

They enable to select the most appropriate type of heating for the different cooking requirements by appropriately connecting the heating elements and adjusting temperature to the required level.



## Symbols



OFF position

Symbols	
	<b>Oven light</b> - The oven light will be on without any cooking function
	<b>Conventional cooking</b> - The heat comes from both the top and bottom element, ensuring even heating inside the oven.
	<b>Fan assist cooking</b>
	<b>Top heating element</b> - The heat comes from the top of the oven only.
	<b>Bottom heating element</b> - The heat comes from the bottom of the oven
	<b>Inner grill</b> - It can be used for grilling small quantities.
	<b>Full grill</b> - The full grill element will be on.
	<b>Thermal grilling</b> - The grill element and the oven fan operate alternately, circulating hot air around the food. For this function select a maximum temperature of 200° .
	<b>Fan forced cooking</b> - This allows you to roast or roast and bake simultaneously using any shelf, without flavour transference.
	<b>Pizza</b> - The bottom element provides direct heat to the base of pizzas or pies. The fan circulates the air to cook the pizza toppings or pie fillings.

### Operating control light

It indicates that one or more of the heating elements are turned on.

### Oven thermostat control light

This light goes off when the oven heats up to the temperature set and comes on again every time the thermostat cuts in to stabilize temperature.

### Safety thermostat

In order to avoid excessive overheating due to incorrect use of the appliance or else to a faulty component, the oven is equipped with a safety thermostat which cuts off the power supply if necessary. Operation is restored automatically when the oven temperature decreases to normal values. Therefore, if the thermostat cuts in because you have not

been using the appliance correctly, the oven can be used again simply by waiting for the appliance to cool down. If, instead, the thermostat cuts in because of a faulty component, you should call the Service Department.

### The Cooling Fan

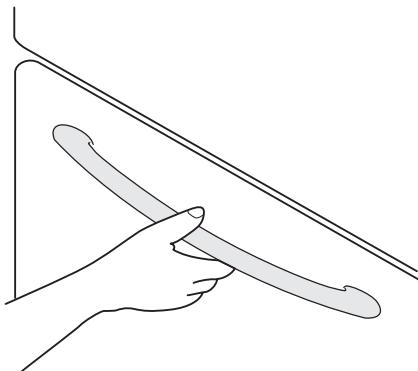
This oven is provided with a cooling fan, meant to keep the front panel, the knobs and the oven door handle cool. The fan switches on automatically after a few minutes of cooking. Warm air is blown out through the aperture near the oven door handle. When the oven is switched off, the fan will remain on in order to keep the controls cool, after which it switches off automatically.

## Before first use

Remove **all packaging**, both inside and outside the oven, before using the oven.

The oven will work only if the time of day has been set (please read the relevant instructions).

**⚠ Warning!** To open the oven door, always hold the handle in the centre.



Before using for the first time, the oven should be heated up without food.

During this time, an unpleasant odour may be emitted. This is absolutely normal. It is caused by manufacturing residues.

Ensure the room is well ventilated.

- Set the thermostat control knob to 250°C.
- Switch the oven function control knob to fan forced cooking
- Open a window for ventilation.
- Allow the oven to run empty for approximately 45 minutes.

During this time, an unpleasant odour may be emitted. This is absolutely normal, and is caused by residues of manufacturing.

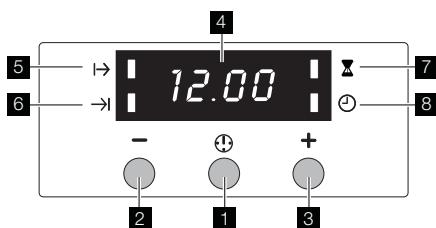
Repeat this operation for the full grill and conventional cooking function for about 5-10 minutes..

**i** Then let the oven cool down. Then dampen a soft cloth with warm water and a little mild washing-up liquid and use this to clean the oven cavity.

**i** Before using for the first time, carefully wash the oven accessories as well.

## Operation

### The timer



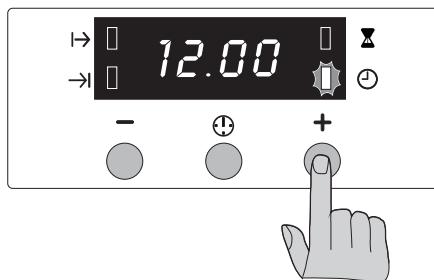
- Selector button
  - Decreasing control button " - "
  - Increasing control button " + "
  - Display
  - "Cooking Duration" pilot lamp
  - "End of cooking" pilot lamp
  - "Minute minder" pilot lamp
  - "Time of day" pilot lamp
- i** The oven will only work if the time of day has been set. However, the oven can also be operated without any programme.
- i** In the event of a power failure, all the settings (time of day, programme setting or programme in operation) will be cancelled. When the power is restored, the

numbers in the display will flash, and the clock/timer has to be reset.

### Setting the time of day

When the power supply is switched on, or after a power failure, the "Time of day" pilot lamp

will flash on the display.



### To set the correct time of day:

- Press button " + " or " - ".
- After the setting is carried out, wait for 5 seconds: the "Time of day" pilot lamp
- will go out and the display will show the set time. The appliance is ready for use.

## To reset the correct time of day:

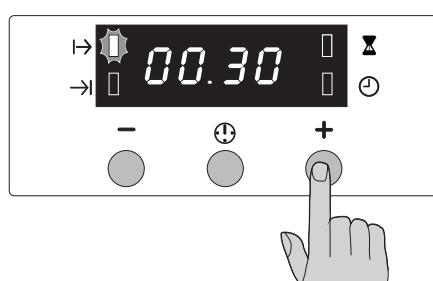
1. Press button  repeatedly to select the "Time of day" function. The relevant pilot lamp will start flashing. Then proceed as described above.

The time of day can only be reset if no automatic function (cooking duration  or end of cooking ) has been set.

## Cooking Duration function

This function allows the oven to automatically switch off at the end of a programmed cooking duration time. Place food in the oven, select a cooking function and adjust the cooking temperature. Press button  repeatedly to select the "Cooking Duration" function.

The relevant pilot lamp  will start flashing.



## To set the duration time

1. Press button "+" or "-".
2. After the setting is carried out, wait for 5 seconds: the "Cooking Duration" pilot lamp  will come on and the display will revert to the time of day.
3. When cooking time is over, the oven will be switched off automatically and an acoustic alarm will be heard, while the pilot lamp will start flashing. Turn the oven function and the thermostat control knob to zero.

To switch off the acoustic alarm, press any button.

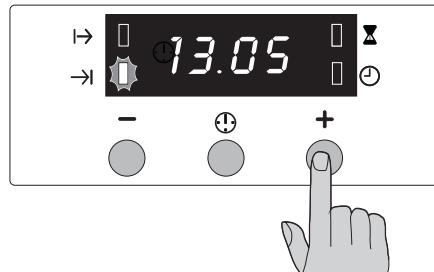
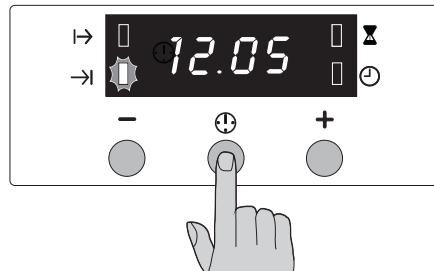
Turning the acoustic alarm off will reset the oven to manual, and if the oven function and the thermostat knobs are not set to zero the oven will start to heat again.

## To cancel the duration time

1. Press button  repeatedly to select the "Cooking Duration" function. The relevant pilot lamp  will flash and the display will show the remaining cooking time.
2. Press button "-" until the display shows "0:00". After 5 seconds the pilot lamp will go out and the display will revert to the time of day.

## End of cooking

With this function, you can set the oven to switch off automatically when a programmed end of cooking time is over. Place food in the oven, select a cooking function and adjust the cooking temperature. Press button  repeatedly to select the "End of cooking" function. The relevant pilot lamp  will start flashing.



## To set the End of cooking time

1. Press button "+" or "-".
2. After the setting is carried out, wait for 5 seconds: the "End of cooking" pilot lamp

- it will come on and the display will revert to the time of day.
- When cooking time is over, the oven will be switched off automatically and an acoustic alarm will be heard, and the pilot lamp will start flashing. Turn the oven function and the thermostat control knob to zero.

To switch off the acoustic alarm, press any button.

Turning the acoustic alarm off will reset the oven to manual, and if the oven function and the thermostat knobs are not set to zero the oven will start to heat again.

#### To cancel the End of cooking time

- Press button ① repeatedly to select the "End of cooking" function. The relevant pilot lamp → will flash and the display will show the programmed End of cooking time.
- Press button " - " until the display shows the current time of day. The programmer will beep and the pilot lamp will go out.

#### Cooking duration → and End of cooking time → combined

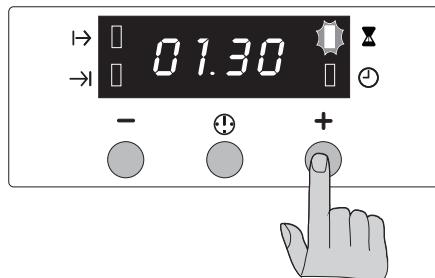
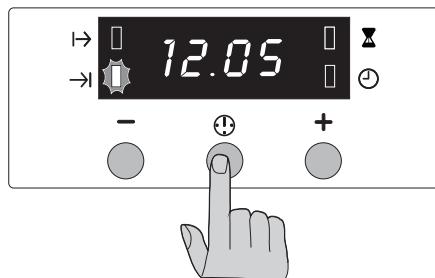
The functions "Cooking duration" and "End of cooking time" can be used simultaneously to set the oven to switch on and off automatically at a later time.

- With the "Cooking duration" function → (carry out the cooking duration setting as described in the relevant chapter) set the duration time. Then, press button ① and the display will show the programmed setting.
- With the "End of cooking time" function → (carry out the End of cooking setting as described in the relevant chapter) set the end of cooking time.

The relevant pilot lamps will come on and the display will show the time of day. The oven will switch on and off according to the set programmes.

#### Minute minder ☒

The minute minder alarm will sound at the end of a timed period, but the oven will remain on, if it is in use.



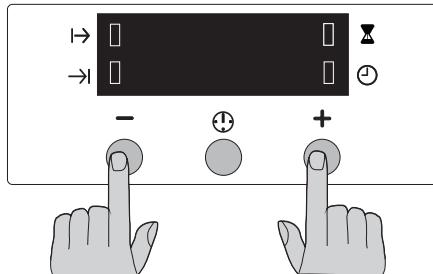
#### To set the minute minder

- Press button ① repeatedly to select the "Minute minder" function. The relevant pilot lamp ☒ will start flashing.
- Press button " + " or " - " (maximum: 2 hours, 30 minutes).
- After the setting is carried out, wait for 5 seconds: the "Minute minder" pilot lamp ☒ will come on.
- At the end of the timed period, the pilot lamp will start flashing and an acoustic alarm will be heard. To switch off the acoustic alarm, press any button.

#### To cancel the minute minder

- Press button ① repeatedly to select the "Minute minder" function. The relevant pilot lamp ☒ will flash and the display will show the remaining time.
- Press button " - " until the display shows "0:00". After 5 seconds the pilot lamp will go out and the display will revert to the time of day.

## To switch off the display



1. Press two programmer push buttons at the same time and keep them pressed for about 5 seconds. The display will switch off.
2. To switch on the display, press any button.

**i** **The display can be switched off only if no other functions have been set.**

## Helpful hints and tips

**!** **Warning!** Always cook with the oven door closed.

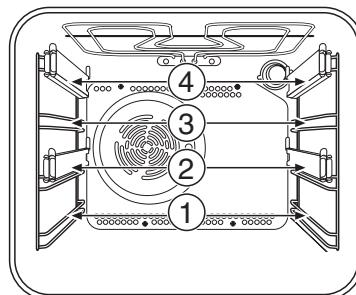
The oven is supplied with an exclusive system which produces a natural circulation of air and the constant recycling of steam. This system makes it possible to cook in a steamy environment and keep the dishes soft inside and crusty outside. Moreover, the cooking time and energy consumption are reduced to a minimum. During cooking steam may be produced which can be released when opening the oven door. This is absolutely normal.

**!** **Warning!** However, always stand back from the oven when opening the oven door during cooking or at the end of it to allow any build up of steam or heat to release.

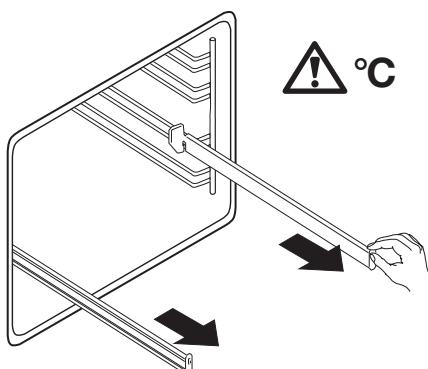
**i** When food is heated, it produces steam in the same way as a boiling kettle does. When steam comes in contact of the oven door glass, it will condense and produce water droplets. To reduce condensation, ensure the oven is well heated before placing food in the oven cavity. A short oven preheating (about 10 minutes) will then be necessary before any cooking.

We recommend you to wipe away condensation after each use of the appliance.

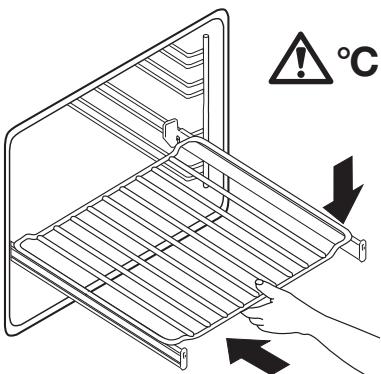
## Shelf supports



The oven has four shelf levels. The shelf positions are counted from the bottom of the oven as shown in the diagram. Shelf levels 2 and 4 are fitted with telescopic shelf supports, to allow an easier operation when inserting or removing the shelves. Pull the right and left hand telescopic shelf supports completely out.



Place the shelf or the grill pan on the telescopic shelf supports, then gently push them all inside the oven.



**Warning!** Do not attempt to close the oven door if the telescopic shelf supports are not completely inside the oven. This could damage the door enamel and glass.

### For baking cakes

Cakes require a moderate temperature (normally between 150 °C and 200 °C). In addition, the oven must be heated up beforehand - for about 10 minutes.

The oven door should not be opened before at least 3/4 of the set cooking time is up. Normal short pastry dough should be cooked in a mould or tin for 2/3 of total cooking time required and then garnished as desired before being cooked completely.

Clearly, the remaining cooking time depends on the type of garnish used (jam, fruit, etc.). Care should be taken to ensure that any dough and cake mixes are of the right consistency since an unduly moist mix lengthens cooking time unnecessarily. The raw dough or mix should therefore be fairly difficult to detach from the spoon or beater.

If three shelves are filled with cakes and tarts simultaneously, it is advisable to slot in an extra shelf between the two lower shelves G

### For cooking meat and fish

Meat cooked in the oven should weigh at least 1 kg to prevent it from becoming too dry during cooking. Very tender red meat to be cooked rare, i.e. well cooked on the outside but extremely juicy inside, requires high-temperature cooking (200 °C-250 °C).

White meat, poultry and fish instead require low-temperature cooking (150 °C-175 °C) The ingredients for the accompanying sauce or gravy should be put in the baking pan at the very beginning only when cooking times are short.

Otherwise they should be added during the last half hour. A simple way of checking whether meat is done or not is to press it with a spoon; if the meat does not yield under this pressure it means that it is done to a turn. In the case of roast beef and fillet steaks, the inside of which should remain fairly pink in color, cooking times must be short.

The meat can be cooked in a baking pan or else directly on the shelf - in this case a dripping pan must obviously be placed underneath the shelf to collect the juice.

Should you cook very fat food, place the meat directly on the grill and the grill over the dripping pan in order not to dirty the oven. Once the meat is cooked, it is advisable to let it rest for at least 15 minutes before carving so that the juice does not seep out.

To prevent the formation of too much smoke in the oven during roasting, it is a good idea to pour a little water into the dripping pan and — to prevent steam—to add a little bit more during cooking if the original amount dries up too much.

Before serving, the various courses can be kept hot in the oven which should be turned down to the minimum temperature.

**Warning!** Do not attempt to place objects on the bottom of the oven and do not cover it with aluminium foil while cooking, as you can damage the enamelled surfaces and the food you are cooking.

Always place pans, heat-resisting pans and aluminium foils on the oven shelves

**Warning!** Be careful when you insert and extract the oven accessories (e.g. dripping pan, grid etc...) from the oven in order not to damage the enamelled surfaces of the oven cavity.

### Cooking times

Cooking times vary according to the type of food to be cooked, its consistency, and volume. We suggest that you take particular note of your first cooking experiments with the oven, since operating in the same con-

ditions for the same dishes you will of course obtain similar results.  
Only experience will enable you to make the appropriate changes to values given on charts

### MEAT - Conventional Cooking /Fan Forced Cooking

TYPE OF DISH		Conventional temp °C		Fan Forced temp °C	Cooking times in minutes 	NOTES
Beef	2	190	2	175	50-70	On grid
Pork	2	180	2	175	100-130	On grid
Veal	2	190	2	175	90-120	On grid
English roast beef - rare	2	210	2	200	50-60	On grid
English roast beef - medium	2	210	2	200	60-70	On grid
English roast beef - well done	2	210	2	200	70-80	On grid
Shoulder of pork	2	180	2	170	120-150	With rind
Shin of pork	2	180	2	160	100-120	2 pieces
Lamb	2	190	2	175	110-130	Leg
Chicken	2	190	2	200	70-85	Whole
Turkey	2	180	2	160	210-240	Whole
Duck	2	175	2	220	120-150	Whole
Goose	2	175	1	160	150-200	Whole
Rabbit	2	190	2	175	60-80	Cut in pieces
Hare	2	190	2	175	150-200	Cut in pieces
Pheasant	2	190	2	175	90-120	Whole
Meat loaf	2	180	2	170	tot. 150	in bread pan

### FISH - Conventional Cooking /Fan Forced Cooking

TYPE OF DISH		Conventional temp °C		Fan Forced temp. °C	Cooking times in minutes 	NOTES
Trout/Sea bream	2	190	2(1and3) 1)	175	40-55	3-4 fishes
Tuna fish/Salmon	2	190	2(1and3) 1)	175	35-60	4-6 fillets

1) If you cook more than one dish at the same time, we recommend you place them on the levels quoted between brackets.

### Roasting Table

 Timings do not include pre-heating. The empty oven should always be pre-heated for 10 minutes.

## Grilling -

TYPE OF DISH	Quantity		Grilling		Cooking time in minutes	
	Pieces	g.		temp. °C	1st side	2nd side
Fillet steaks	4	800	3	250	12~15	12~14
Beef-steaks	4	600	3	250	10~12	6~8
Sausages	8	/	3	250	12~15	10~12
Pork chops	4	600	3	250	12~16	12~14
Chicken (cut in two)	2	1000	3	250	30~35	25~30
Kebabs	4	/	3	250	10~15	10~12
Chicken (breast)	4	400	3	250	12~15	12~14
Hamburger <sup>1)</sup>	6	600	2	250	20~30	
Fish (fillets)	4	400	3	250	12~14	10~12
Sandwiches	4~6	/	3	250	5~7	/
Toast	4~6	/	3	250	2~4	2~3

1) Preheat 5'00"

 **Warning!** With thermal grilling select a maximum temperature of 200°C.

## Thermal grilling

TYPE OF DISH	Quantity (gr.)	Shelf level	Temp. °C	Cooking time in minutes	
				lower side	upper side
Rolled joints (turkey)	1000	3	200	30 ~ 40	20 ~ 30
Chicken (cut in two)	1000	3	200	25 ~ 30	20 ~ 30
Chicken legs	—	3	200	15 ~ 20	15 ~ 18
Quail	500	3	200	25 ~ 30	20 ~ 25
Vegetable gratin	—	3	200	20 ~ 25	—
St. Jacques shells	—	3	200	15 ~ 20	—
Mackerel	—	3	200	15 ~ 20	10 ~ 15
Fish slices	800	3	200	12 ~ 15	8 ~ 10

 The oven temperatures are intended as a guide only. It may be necessary to increase or decrease the temperatures to

suit individual preferences and requirements.

## Pizza Function

TYPE OF DISH	Pizza Function		Cooking time in minutes	NOTES
		temp. °C		
Pizza , large	1	200	15~25	on baking tray
Pizza , small	1	200	10~20	on baking tray or on grid

TYPE OF DISH	Pizza Function 	temp.°C	Cooking time in minutes	NOTES
Bread rolls	1	200	15~25	on baking tray

 The temperatures quoted are guidelines. The temperatures may have to be adapted to personal requirements.

## Care and cleaning

 **Warning! Before any cleaning, switch the oven off and let it cool down.**

 **Warning! The appliance must not be cleaned with a superheated steam cleaner or a steam jet cleaner.**

**Important:** Before carrying out any cleaning operation, the device must be disconnected from the power supply.

To ensure a long life for your appliance, it is necessary to perform the following cleaning operations regularly:

- Only perform when the oven has cooled down.
- Clean the enamelled parts with soapy water.
- Do not use abrasive cleaners.
- Dry the stainless steel parts and glass with a soft cloth.
- If there are stubborn stains, use commercially available cleaners for stainless steel or warm vinegar.

The oven's enamel is extremely durable and highly impermeable.

The action of hot fruit acids (from lemons, plums or similar) can, however, leave permanent, dull, rough marks on the surface of the enamel.

However such marks in the brightly polished surface of the enamel do not affect the operation of the oven.

Clean the oven thoroughly after every use. This is the easiest way to clean dirt off. It prevents dirt being burnt on.

### Cleaning materials

Before using any cleaning materials on your oven, check that they are suitable and that their use is recommended by the manufacturer

Cleaners that contain bleach should NEVER be used as they may dull the surface finishes. Harsh abrasives should also be avoided.

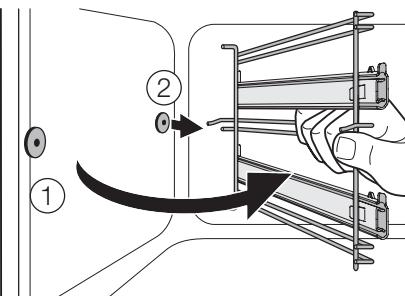
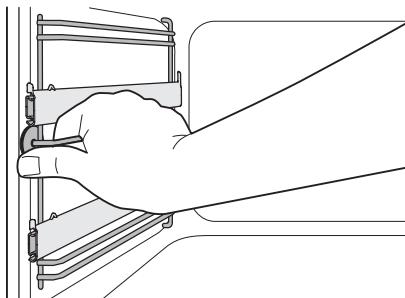
### Oven shelf runner

The shelf support rails on the left and right hand sides of the oven can be removed for cleaning the side walls.

First ensure that the oven has cooled down and has been disconnected from the mains.

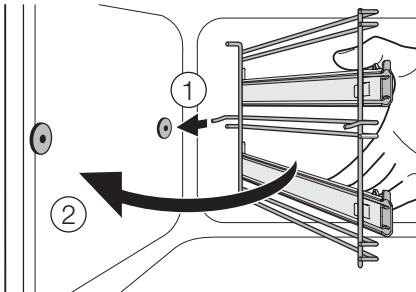
#### Removing the shelf support rails .

First pull the front of the rail away from the oven wall and then unhitch at the back.



### Fitting the shelf support rails

To install, first reattach the rails at the back, then put them into position at the front and press them into place.To clean the shelf support rails, soak in warm soapy water and remove stubborn marks with a well wetted soap impregnated pad. Rinse well and dry with a soft cloth.



### Replacing the oven light

**Important! Separate the appliance from the power supply by switching off the fuse.**

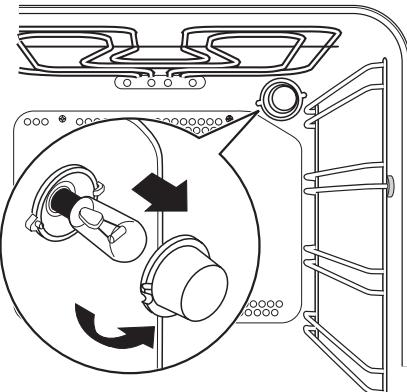
If the oven bulb needs replacing, the new bulb must have the following specifications:

- Electric power: 15W / 25W
- Electrical rating: 230 V (50 Hz)
- Heat resistance up to 300 °C
- Connection type: E14

These replacement bulbs can be purchased from your dealer.

To change the oven light:

1. Before proceeding ensure the oven is cool and is disconnected from the electricity supply.
2. Push in and turn the glass cover anti-clockwise
3. Remove the faulty bulb and replace with the new one.
4. Refit the glass cover and restore the electrical supply.



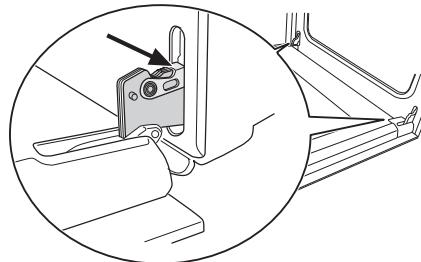
### The oven door

The oven door consists of two panes of glass. The oven door can be disassembled and the internal panes can be removed to make cleaning easier.

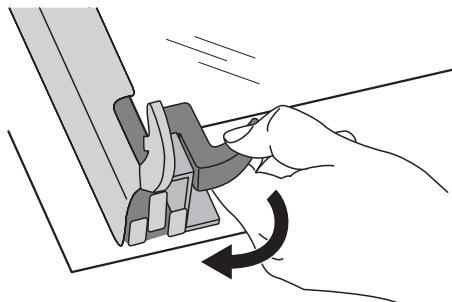
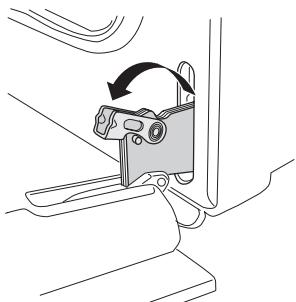
**⚠ Warning!** Remove the oven door before cleaning it. The oven door could abruptly close if you try to remove the internal panes of glass when the door is still assembled.

To do so, proceed as follows:

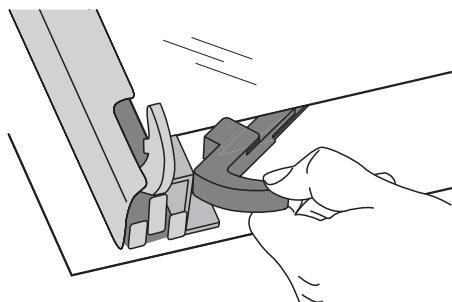
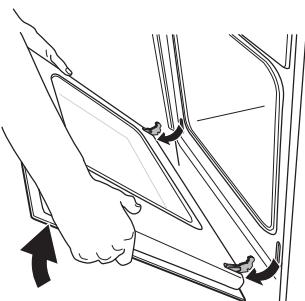
1. Open the door fully.
2. Locate the two door hinges



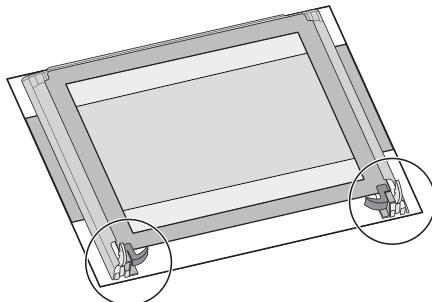
3. Lift and turn the levers on the two hinges



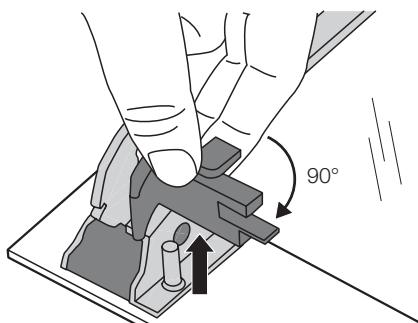
4. Hold the door by the side edges and close it slowly but not COMPLETELY
5. Pull the door forward, removing it from its seat



6. Place the door on a stable surface protected by a soft cloth to prevent the handle surface from being damaged

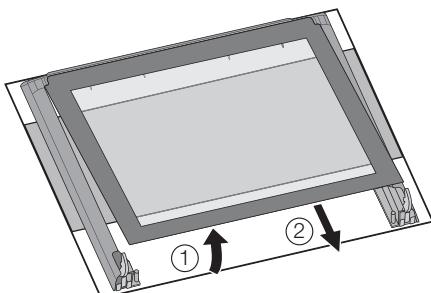


8. Turn the 2 fasteners 90° and extract them from their seats



9. Carefully lift the top pane out a little and pull out the pane which is visible on all four sides of the frame.

7. Release the locking system to remove the internal panes of glass

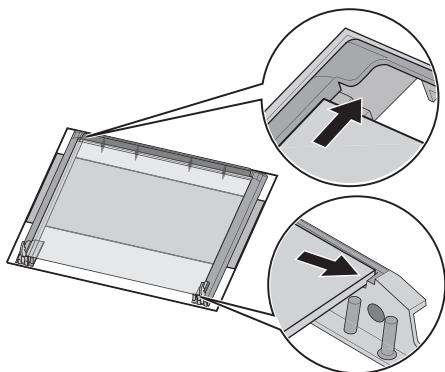


Clean the oven door with lukewarm water and a soft cloth. Do not use any scourers, metal wool, abrasive sponges or acids which could damage the heat reflecting special surfaces of the inner pane.

After cleaning the inner pane put back in the door. Insert the door in the oven; proceed in reverse order. Be mindful of the correct alignment of the panes.

To perform this operation correctly, proceed as follows:

1. The inner pane with the frame on four sides must be installed so that the screen faces the outside of the oven. Touch the visible surface. If there is no roughness on the level of the screen, the pane is inserted correctly.
2. The inner pane must be put in its place according to figure.



## What to do if...

If the appliance is not working correctly, please check the following before contacting the Electrolux Service Centre.

PROBLEM	SOLUTION
<ul style="list-style-type: none"> <li>The oven does not switch on.</li> </ul>	<ul style="list-style-type: none"> <li>Check whether a cooking function and temperature have been selected or</li> <li>make sure the appliance is properly connected and the plug switch or mains supply to the oven is set to ON.</li> </ul>
<ul style="list-style-type: none"> <li>The control light for the oven temperature does not come on.</li> </ul>	<ul style="list-style-type: none"> <li>Use the temperature controller to choose a temperature, or</li> <li>use the oven controller to select a function.</li> </ul>

After putting the panes in the oven door, secure them in reverse order, following the guidelines in **Point 8**.

**Important! Never clean the oven door when it is warm as the panels might shatter. If you can see scratches or cracks in the glass panel, call your nearest service centre immediately to have the panel replaced.**

### Models in stainless steel or aluminium:

Clean the oven door and operating panel in stainless steel or aluminium with a damp sponge and then dry carefully with a soft cloth. Never use metal pads, metal wool, acids or abrasives for cleaning because they may scratch the surfaces.

### Cleaning the oven door seals

A seal is fitted around the opening of the oven.

**Important! Check the condition of the seal on a regular basis. If you notice damage to the seal, please contact the nearest service centre immediately. Do not use the oven until the seal has been replaced.**

PROBLEM	SOLUTION
• The internal oven light does not come on.	• use the oven controller to select a function. or • check the bulb and replace if necessary (see "Replacing the oven light").
• It takes too long to cook the dishes or they cook too quickly.	• Adjust the temperature if necessary, or • follow the advice contained in these instructions, especially the section "Using the oven".
• Steam and condensation settle on the food and in the oven cavity.	• Leave dishes inside the oven no longer than 15 - 20 minutes after the cooking is completed.
• The oven fan is noisy.	• Check that shelves and bakeware are not vibrating in contact with the oven back panel.
• The electronic timer does not work.	• Check the timer instructions.
• The display shows „ <b>12.00</b> “.	• Set the time of day (see chapter "Setting the clock").

## Technical data

### Dimensions of the recess

Height under top	593 mm
Height under in column	580 mm
Width	560 mm
Depth	550 mm

### Dimensions of the oven cavity

Height	335 mm
Width	395 mm
Depth	400 mm
Capacity	53 l

### Heating element ratings

Bottom heating element	1000 W
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Top heating element	800 W
Full Oven (Top + Bottom)	1800 W
Inner grill heating element	1650 W
Full grill heating element	2450 W
Fan assist cooking	1825 W
Fan forced cooking	2025 W
Thermal grilling	1675 W
Pizza	3000 W
Oven light	25 W
Convection fan	25 W
Cooling fan	25 W
<b>Total connection rating</b>	3075 W
Operating voltage (50 Hz)	230 V

## Installation

### Connecting to the electrical supply

 **Warning!** Installation and connection must be done in compliance with the regulations in force. Any interventions must be carried out when the appliance is switched off. Only accredited engineers may work on the appliance. The manufacturer disclaims any liability if the safety measures are not observed.

Before connecting to the electrical supply, please make sure:

- The fuse and the domestic electrical installation must be designed for the max. load of the appliance (see rating plate).
- The domestic electrical installation must be equipped with a proper earth connection in accordance with the regulations in force.
- The socket or the multi-pole off switch must be easy to access after the appliance has been installed.

The appliance is supplied with a power cable. The cable must be equipped with a standard plug suitable for the load indicated on the rating plate. The plug must be inserted in a

suitable power socket. If you require a direct connection to the electric network (mains), it will be necessary to fit between the appliance and the mains an omnipole switch, with a minimum gap between contacts of 3 mm, suitable for the required load and in compliance with rules in force. The green & yellow ground wire must not be interrupted by the switch and it should be 2-3 cm. longer than the other cables.

The mains cable and plug are to be connected to a shockproof socket (230 V~, 50 Hz). The shockproof socket must be installed in accordance with the regulations.

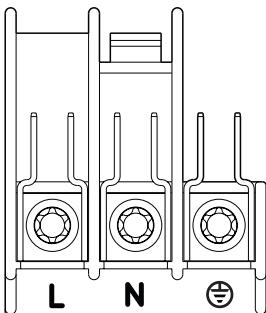
The following types of mains cable are suitable, taking the necessary rated cross section into account: H07 RN-F, H05 RN-F, H05 RR-F, H05 VV-F, H05 V2V2-F (T90), H05 BB-F.

The connection cable must in any case be laid out so that at no point does it reach 50°C (over room temperature).

After the connection has been carried out, the heating elements must be tested by being operated for about 3 minutes.

### Terminal block

The oven is fitted with an easily accessible terminal block which is designed to operate with a single phase power supply of 230 V.



Letter L	Live terminal
Letter N	Neutral terminal
E or E	Earth terminal

### Building In

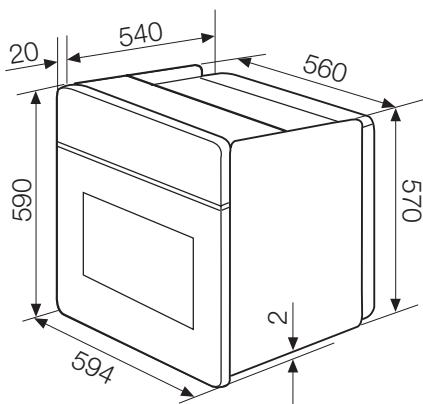
For problem-free functioning of the built-in appliance, the kitchen unit or the recess into which the appliance is built must have suitable dimensions.

In accordance with the regulations in force, all parts which ensure the shock protection of live and insulated parts must be fastened in such a way that they cannot be undone without tools.

These also include the fixing of any end walls at the beginning or end of a line of built-in units.

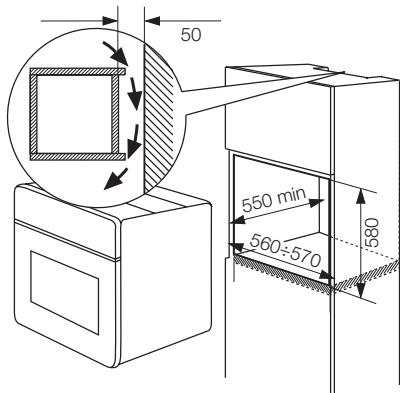
The shock protection must in any case be ensured by the building in of the appliance. The appliance can be placed with its back or a side wall against higher kitchen units, appliances or walls. However, only other appliances or units of the same height as the appliance can be placed against the other side wall.

### Overall oven dimensions



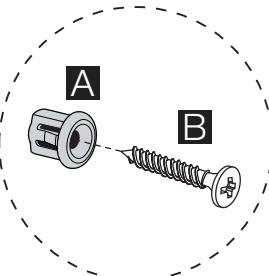
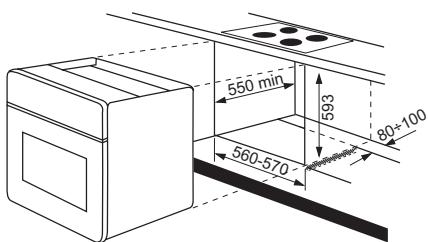
### In column building-in

The recess must have the dimensions shown in the picture below.



### **Building-in under a kitchen counter**

The recess must have the dimensions shown in the picture below.

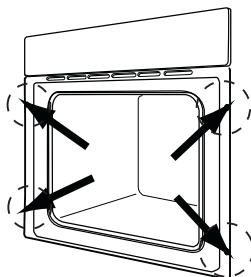


1. Open the oven door.
2. Fasten the oven to the cabinet placing the four distance holders provided with the appliance (**A**) which fit exactly into the holes in the frame and then fit four wood screws (**B**).

When installing a hob over the oven, the hob electrical connection and the oven one have to be carried out separately for security reasons and to let the oven be taken off the cabinet easier, if necessary.

Any extensions must be made with cables suitable for the required power.

### **Securing the appliance to the cabinet**

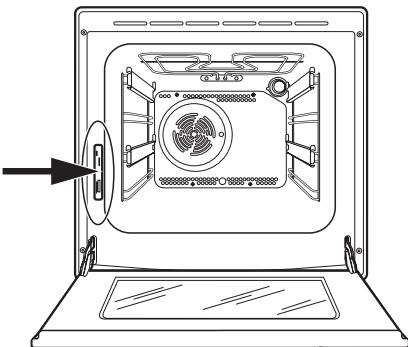


## **Technical Assistance and Spare Parts**

If the checks suggested in the previous section are not useful for solving the problem, contact the nearest authorised Technical As-

sistance Centre, specifying the type of fault, appliance model (Mod.), product number (Prod. no.) and serial number (Ser. No.) given

on the oven dataplate. The dataplate is located on the outside of the oven and is visible, opening the door, in the place shown in the Figure.



Original spare parts, certified by the product manufacturer, and identified by this mark, are only available at our Technical Assistance Centres and Authorised Spare Parts Shops.

 **Electrolux**

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